

1 **IN THE UNITED STATES**
2 **PATENT AND TRADEMARK OFFICE**
3 **BEFORE THE EXAMINING CORPS**

4 **IN RE APPLICATION OF**
5 **GREGORY STAVROULAKIS**
6 **FOR A**
7 **CONCENTRATED NUTRITIONAL**
8 **MARINADE HAVING A**
9 **SMOOTH CONSISTENCY FREE**
10 **OF BITS AND CHUNKS**

1 **BACKGROUND OF THE INVENTION**

2 **Field of the Invention:**

3 The present invention relates to a marinade. More
4 particularly, the present invention relates to a concentrated
5 nutritional marinade having a smooth consistency free of bits and
6 chunks.

7 **Description of the Prior Art:**

8 Numerous innovations for sauces have been provided in the
9 prior art that will be described. Even though these innovations
10 may be suitable for the specific individual purposes to which they
11 address, however, they differ from the present invention.

12 **FOR EXAMPLE**, U.S. Patent Number 5,958,498 to Trueck *et al.*
13 teaches a mayonnaise-like emulsion product that has a component
14 composition which includes edible oil, sugar and salt components,
15 first and second emulsifier components and an acetic acid or
16 vinegar component and by weight, the oil component is in an amount
17 of from 55% to 85%, the sugar component is in an amount of at least
18 1%, the salt component is in an amount of at least 0.5% and the
19 acetic acid or vinegar component is in an amount of from 0.1% to

1 20% so that the emulsion has a pH of from 2 to 5, the first
2 emulsifier component being soya protein, pea protein, skimmed milk
3 powder, buttermilk and/or casein, and wherein heat denaturable
4 proteins of the first emulsifier are denatured to a degree of
5 denaturation between 70% and 80%, and the second emulsifier
6 component being a monoglyceride, an ethoxylated monoglyceride, a
7 polyoxyethylene sorbitan, glycerin, a fatty acid monoester and/or
8 a fatty acid diester. The emulsion product is prepared by mixing
9 water, sugar, salt and the first and second emulsifiers, heating
10 the mixture so prepared to denature proteins in the mixture which
11 are heat-denaturable to a degree of denaturation between 70% and
12 80%, cooling the heat-treated mixture, adding the acetic acid or
13 vinegar to acidify the cooled mixture, adding an edible oil to the
14 acidified mixture and then homogenizing the oil-containing product.

15 **ANOTHER EXAMPLE**, U.S. Patent Number 5,885,644 to Dean teaches
16 a garlic sauce that includes garlic, slivered nuts, vinegar, water,
17 oil, and salt. These ingredients are combined without the addition
18 of exogenous starch. A method of preparing the garlic sauce
19 includes preconditioning nuts with garlic by dry blending to form
20 a substantially homogeneous dough-like mixture, mixing vinegar,
21 water, and salt into the dough-like mixture to form a substantially
22 homogeneous batter, and adding oil to the dough to form a uniformly
23 chunky, crunchy, and spreadable sauce with a rich golden hue.

1 **STILL ANOTHER EXAMPLE**, U.S. Patent Number 5,104,679 to Jurcso
2 teaches a shakable, edible composition that comprises a continuous
3 aqueous phase having stably suspended first oil droplets. A second
4 oil phase normally forms an upper layer contiguous with the
5 continuous aqueous phase when the composition stands in a
6 container, but the second oil phase is dispersible into the aqueous
7 phase as second oil droplets upon sufficient shaking. The stably
8 dispersed first oil droplets increase the ease of mixing the second
9 oil phase with the aqueous phase and can provide improved
10 organoleptic characteristics for compositions of the invention.

11 It is apparent that numerous innovations for sauces have been
12 provided in the prior art that are adapted to be used.
13 Furthermore, even though these innovations may be suitable for the
14 specific individual purposes to which they address, however, they
15 would not be suitable for the purposes of the present invention as
16 heretofore described.

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SUMMARY OF THE INVENTION

2 **ACCORDINGLY, AN OBJECT** of the present invention is to provide
3 a concentrated nutritional marinade having a smooth consistency
4 free of bits and chunks that avoids the disadvantages of the prior
5 art.

6 **ANOTHER OBJECT** of the present invention is to provide a
7 concentrated nutritional marinade having a smooth consistency free
8 of bits and chunks that is simple and inexpensive to manufacture.

9 **STILL ANOTHER OBJECT** of the present invention is to provide a
10 concentrated nutritional marinade having a smooth consistency free
11 of bits and chunks that is simple to use.

12 **BRIEFLY STATED, YET ANOTHER OBJECT** of the present invention is
13 to provide a concentrated nutritional marinade having a smooth
14 consistency free of bits and chunks that includes olive oil, onion,
15 garlic, fresh basil, fresh lemon juice, salt, pepper, and oregano.
16 The olive oil, the onion, the garlic, the fresh basil, the fresh
17 lemon juice, the salt, the pepper, and the oregano are blended in
18 a blender to form a nutritional marinade having a smooth
19 consistency free of bits and chunks. The nutritional marinade
20 having a smooth consistency free of bits and chunks is then frozen

1 to form the concentrated nutritional marinade having a smooth
2 consistency free of bits and chunks.

3 The novel features which are considered characteristic of the
4 present invention are set forth in the appended claims. The
5 invention itself, however, both as to its construction and its
6 method of operation, together with additional objects and
7 advantages thereof, will be best understood from the following
8 description of the specific embodiments when read and understood in
9 connection with the accompanying drawing.

1

BRIEF DESCRIPTION OF THE DRAWING

2

The figures of the drawing are briefly described as follows:

3

FIGURE 1 is a block diagram of the present invention; and

4

FIGURES 2A-2E are a flow diagram of the process of making the
5 present invention;

1 **LIST OF REFERENCE NUMERALS**

2 **UTILIZED IN THE DRAWING**

3 **10** concentrated nutritional marinade having smooth consistency
4 free of bits and chunks of present invention

5 **12** olive oil for fighting heart disease by reducing bad
6 cholesterol while raising good cholesterol, for supplying
7 vitamin E which provides a younger look by retarding cellular
8 aging due to oxidation, helps prevent lipid peroxidation,
9 increases endurance by supplying more oxygen, protects lungs
10 against air pollution, prevents and dissolves blood clots,
11 alleviates fatigue, lowers blood pressure by working as a
12 diuretic, prevents miscarriages, alleviates leg cramps, and
13 lowers risk of ischemic heart disease, and for supplying
14 vitamin F which aids in preventing cholesterol deposits in
15 arteries, gives some degree of protection against harmful
16 effects of X-rays, promotes healthy skin and hair, aids in
17 growth and well-being by influencing glandular activity and
18 making calcium available to cells, combats heart disease, and
19 aids in weight reduction by burning saturated fats

20 **14** onion for lowering cholesterol, for supplying quercertin which
21 is not destroyed by cooking and which suppresses malignant
22 cells before they become tumors, for combating yeast fungus,

1 and for supplying iodine which improves mental alacrity and
2 promotes healthy hair, nails, skin, and teeth

3 **16** garlic for lowering cholesterol, for cleaning blood of excess
4 glucose, for reducing high blood pressure by neutralizing
5 poisonous substances in intestines and acting as a vaso-
6 dilator, for supplying allicin which is a natural antibiotic
7 and which destroys disease germs without sweeping away
8 friendly bacteria in the process, for supplying potassium,
9 phosphorous, vitamins B and C, calcium, and protein, for
10 alleviating grippe, sore throat, and bronchial congestion, and
11 for combating yeast fungus

12 **18** fresh basil

13 **20** fresh lemon juice for suppling vitamin C and for lowering
14 cholesterol

15 **22** salt for aiding in preventing heat prostration and for helping
16 nerves and muscles function properly

17 **24** pepper for lowering cholesterol

18 **26** oregano

19 **28** blender

20 **30** first composition

21 **32** second composition

22 **34** third composition

23 **36** fourth composition

24 **38** fifth composition

25 **40** sixth composition

1 **42** seventh composition
2 **44** nutritional marinade having smooth consistency free of bits
3 and chunks

1 DETAILED DESCRIPTION OF
2 THE PREFERRED EMBODIMENT

3 Referring now to the figures, in which like numerals indicate
4 like parts, and particularly to **FIGURE 1**, which is a block diagram
5 of the present invention, the concentrated nutritional marinade
6 having a smooth consistency free of bits and chunks of the present
7 invention is shown generally at **10**.

8 The composition of the concentrated nutritional marinade
9 having a smooth consistency free of bits and chunks **10** can best be
10 seen in **FIGURE 1**, which again is a block diagram of the present
11 invention, and as such, will be discussed with reference thereto.

12 The concentrated nutritional marinade having a smooth
13 consistency free of bits and chunks **10** comprises olive oil **12** for
14 fighting heart disease by reducing bad cholesterol while raising
15 good cholesterol, for supplying vitamin E which provides a younger
16 look by retarding cellular aging due to oxidation, helps prevent
17 lipid peroxidation, increases endurance by supplying more oxygen,
18 protects lungs against air pollution, prevents and dissolves blood
19 clots, alleviates fatigue, lowers blood pressure by working as a
20 diuretic, prevents miscarriages, alleviates leg cramps, and lowers
21 risk of ischemic heart disease, and for supplying vitamin F which

1 aids in preventing cholesterol deposits in arteries, gives some
2 degree of protection against harmful effects of X-rays, promotes
3 healthy skin and hair, aids in growth and well-being by influencing
4 glandular activity and making calcium available to cells, combats
5 heart disease, and aids in weight reduction by burning saturated
6 fats.

7 The concentrated nutritional marinade having a smooth
8 consistency free of bits and chunks **10** further comprises onion **14**
9 for lowering cholesterol, for supplying quercertin which is not
10 destroyed by cooking and which suppresses malignant cells before
11 they become tumors, for combating yeast fungus, and for supplying
12 iodine which improves mental alacrity and promotes healthy hair,
13 nails, skin, and teeth.

14 The concentrated nutritional marinade having a smooth
15 consistency free of bits and chunks **10** further comprises garlic **16**
16 for lowering cholesterol, for cleaning blood of excess glucose, for
17 reducing high blood pressure by neutralizing poisonous substances
18 in intestines and acting as a vaso-dilator, for supplying allicin
19 which is a natural antibiotic and which destroys disease germs
20 without sweeping away friendly bacteria in the process, for
21 supplying potassium, phosphorous, vitamins B and C, calcium, and
22 protein, for alleviating grippe, sore throat, and bronchial
23 congestion, and for combating yeast fungus.

1 The concentrated nutritional marinade having a smooth
2 consistency free of bits and chunks **10** further comprises fresh
3 basil **18**.

4 The concentrated nutritional marinade having a smooth
5 consistency free of bits and chunks **10** further comprises fresh
6 lemon juice **20** for supplying vitamin C and for lowering cholesterol.

7 The concentrated nutritional marinade having a smooth
8 consistency free of bits and chunks **10** further comprises salt **22**
9 for aiding in preventing heat prostration and for helping nerves
10 and muscles function properly.

11 The concentrated nutritional marinade having a smooth
12 consistency free of bits and chunks **10** further comprises pepper **24**
13 for lowering cholesterol.

14 The concentrated nutritional marinade having a smooth
15 consistency free of bits and chunks **10** further comprises oregano
16 **26**.

17 The method of making the concentrated nutritional marinade
18 having a smooth consistency free of bits and chunks **10** can best be
19 seen in **FIGURES 2A-2E**, and as such, will be discussed with
20 reference thereto.

1 **STEP 1:** Place the olive oil **12** in a blender **28**, wherein the olive
2 oil **12** is for fighting heart disease by reducing bad
3 cholesterol while raising good cholesterol, for supplying
4 vitamin E which provides a younger look by retarding
5 cellular aging due to oxidation, helps prevent lipid
6 peroxidation, increases endurance by supplying more
7 oxygen, protects lungs against air pollution, prevents
8 and dissolves blood clots, alleviates fatigue, lowers
9 blood pressure by working as a diuretic, prevents
10 miscarriages, alleviates leg cramps, and lowers risk of
11 ischemic heart disease, and for supplying vitamin F which
12 aids in preventing cholesterol deposits in arteries,
13 gives some degree of protection against harmful effects
14 of X-rays, promotes healthy skin and hair, aids in growth
15 and well-being by influencing glandular activity and
16 making calcium available to cells, combats heart disease,
17 and aids in weight reduction by burning saturated fats.

18 **STEP 2:** Add the onion **14** to the olive oil **12** in the blender **28** so
19 as to form a first composition **30**, wherein the onion **14**
20 is for lowering cholesterol, for supplying quercertin
21 which is not destroyed by cooking and which suppresses
22 malignant cells before they become tumors, for combating
23 yeast fungus, and for supplying iodine which improves

1 mental alacrity and promotes healthy hair, nails, skin,
2 and teeth.

3 **STEP 3:** Add the garlic **16** to the first composition **30** in the
4 blender **28** so as to form a second composition **32**, wherein
5 the garlic **16** is for lowering cholesterol, for cleaning
6 blood of excess glucose, for reducing high blood pressure
7 by neutralizing poisonous substances in intestines and
8 acting as a vaso-dilator, for supplying allicin which is
9 a natural antibiotic and which destroys disease germs
10 without sweeping away friendly bacteria in the process,
11 for supplying potassium, phosphorous, vitamins B and C,
12 calcium, and protein, for alleviating grippe, sore
13 throat, and bronchial congestion, and for combating yeast
14 fungus.

15 **STEP 4:** Add fresh basil **18** to the second composition **32** in the
16 blender **28** so as to form a third composition **34**.

17 **STEP 5:** Add the fresh lemon juice **20** to the third composition **34**
18 in the blender **28** so as to form a fourth composition **36**,
19 wherein the fresh lemon juice **20** is for supplying vitamin
20 C and for lowering cholesterol.

1 **STEP 6:** Add the salt **22** to the fourth composition **36** in the
2 blender **28** so as to form a fifth composition **38**, wherein
3 the salt **22** is for aiding in preventing heat prostration
4 and for helping nerves and muscles function properly.

5 **STEP 7:** Add the pepper **24** to the fifth composition **38** in the
6 blender **28** so as to form a sixth composition **40**, wherein
7 the pepper **24** is for lowering cholesterol.

8 **STEP 8:** Add the oregano **26** to the sixth composition **40** in the
9 blender **28** so as to form a seventh composition **42**.

10 **STEP 9:** Activate the blender **28**.

11 **STEP 10:** Blend the seventh composition **42** in the blender **28** so as
12 to form a nutritional marinade having a smooth
13 consistency free of bits and chunks **44**.

14 **STEP 11:** Remove said nutritional marinade having a smooth
15 consistency free of bits and chunks **44** from the blender
16 **28**.

17 **STEP 12:** Freeze the nutritional marinade having a smooth
18 consistency free of bits and chunks **44** so as to form the

1 concentrated nutritional marinade having a smooth
2 consistency free of bits and chunks **10**.

3 It will be understood that each of the elements described
4 above, or two or more together, may also find a useful application
5 in other types of constructions differing from the types described
6 above.

7 While the invention has been illustrated and described as
8 embodied in a concentrated nutritional marinade having a smooth
9 consistency free of bits and chunks, however, it is not limited to
10 the details shown, since it will be understood that various
11 omissions, modifications, substitutions and changes in the forms
12 and details of the device illustrated and its operation can be made
13 by those skilled in the art without departing in any way from the
14 spirit of the present invention.

15 Without further analysis, the foregoing will so fully reveal
16 the gist of the present invention that others can, by applying
17 current knowledge, readily adapt it for various applications
18 without omitting features that, from the standpoint of prior art,
19 fairly constitute characteristics of the generic or specific
20 aspects of this invention.